

## **Yew Tree farm Environmental Policy**

**The Farm-** We will continue to work towards higher tiers of environmentally sensitive farming, organic practice and minimising finite resource consumption.

- We use traditional breeds of animals that have a lower impact on the land and reduce use of fertiliser and imported fodder/straw.
- We actively manage environmentally sensitive habitats and are working with Natural England and the National Trust to improve certain habitats with the use of cattle.
- We farm as organically as possible and only use chemicals reactively.
- We have minimal energy consumption from farm buildings and will continue to reduce this.
- We use river water for all the farms water needs.
- We will investigate the use of Bio fuels and reducing fuel consumption (this is already very low)
- We ensure no chemicals that are used on the farm can escape into a water course either directly or through drainage systems or secondary pollution.
- We strictly control hazardous substances and drugs etc used on the farm.
- We recycle our plastic including big bale and silage sheet plastic.

**Heritage Meats-** This business allows environmentally friendly farming practice to be viable and we will continue to encourage people to buy our meat direct from the farm. We will minimise energy consumption and look for other ways of making the business more efficient and environmentally friendly.

- We will service and maintain all the refrigeration equipment and look into using fridge thermometers.
- We try and avoid opening the fridge and freezer door unless totally necessary.
- We will try and find a more environmentally friendly packaging for the meat cuts.
- We use a Herdwick fleece lined box and recycled recyclable cardboard box for shipping the meat instead of relying on refrigerated vans for transport.
- We will reduce the use of polystyrene where possible.
- We will continue to re-educate the public about the virtues of

sound meat sourcing, meat cookery skills and meat thrift.

- We will use environmentally friendly paper products for our brochures and continue to encourage electronic communication and ordering.

**The bed and Breakfast-** We will reduce energy and water consumption as far as possible, minimise finite resource consumption and continue to educate the public where appropriate.

- We use regional and local (from the farm) produce as far as possible in all the food and drink.
- We use local and regional produce for all supplies if possible.
- We use low energy light bulbs in all light fittings.
- We replace all equipment with the most efficient and environmentally friendly as soon as possible and when old equipment wears out.
- We use environmentally friendly cleaning products
- We have insulated all roof spaces and blocked drafts where has been possible within the restrictions of the historic listed building.
- We will investigate replacing heating systems with a more environmentally alternative.
- We have a 'wash only if required' policy for the bed and breakfast guests staying multiple nights.
- We have a 'no packet policy' so all the guests' tea, coffee, milk is fresh and the biscuits home made.
- Our toiletries are organic and locally handmade.
- We use real open fires from fallen wood on the farm to minimise heating from oil.
- We turn the thermostats down during the day when the guests have gone out and have a thermostatic valve on all the radiators.
- We turn the lights off when we are not using a part of the house and only turn lights on ready for guests to come in at the time they are expected (we request time of arrival).
- We recycle all the rubbish and compost/ feed to dogs and hens all the food waste.
- We have a water save policy.
- We keep fridges and freezers full and open as little as possible.
- We turn computers off when not using.
- We do not have televisions.
- We will use environmentally friendly paper products for our brochures and continue to encourage electronic communication

and ordering.

**The tea room** – We will continue to source food and drink as locally as possible and minimise energy use.

- We source all our food from Britain where possible and most is sourced from the regional or locally.
- We try and use foraged food or meat from the farm on the menu when we can.
- We operate a no waste policy which means good kitchen management skills for using up all food and forward planning recipes.
- We recycle all rubbish and compost or feed to the dogs or hens any food waste.
- We use open wood fires for heating in the tea rooms.
- We only heat the water for the boiler for the minimum time required.
- We bake and make efficiently ensuring the ovens are full when used etc.
- We use low energy light bulbs and only light rooms when needed.
- We use environmentally friendly cleaning products where possible.
- We will use environmentally friendly paper products for our brochures and continue to encourage electronic communication and ordering.